



LONG DOGS!

Exclusively crafted by Vienna Beef for Long Doggers on a Gluten-free bun.

Make your G.F. dog a Platter! Add a side and pickle spear for 3.69

G.F. M.O.R.K.

Mustard, Onion, Relish and Ketchup.
Yellow or spicy mustard.
6.99

G.F. Kook Kraut Dog

Heaped with tasty sauerkraut.
7.79

Elote Dog

Topped with a roasted corn, cilantro and lime relish, pickled red onions and tangy crumbled cotija cheese.
7.99



G.F. Patty Melt Dog

American cheese, grilled onions, diced bacon and 1000 Island dressing.
8.79

G.F. Italian Sausage

Topped with sautéed peppers and onions.
9.69



WINGS

Traditional: Natural bone in, unbreaded drummies and flappers. Served with celery, carrots and choice of bleu cheese or ranch dressing.

Sauces: Volcano Habanero, Hot, Medium, Wet Jerked, Dry Rub Jerked, Thai Chili, Mild, Garlic Parmesan, BBQ, Key Lime Dry Rub

G.F. 7 Wings 10.79 (1 flavor)

G.F. 14 Wings 19.99 (2 flavors)

Add fries or any regular side 3.69



TRADITIONAL WINGS

RIB THURSDAY

Slow cooked baby back ribs brushed with Billy T's BBQ sauce. Served with fries, and house-made slaw. **While they last!**

Half Rack 15.99 **Full Rack** 22.49

Ribs & Wings 22.49

* NOTICE: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

The items on this menu (if ordered as directed*) are prepared to be "gluten friendly." However, these items are not necessarily gluten free. Because most Long Doggers dishes are made from scratch, cross-contact with allergens can occur. If you are gluten sensitive, we recommend you review the list of suggested menu items** with a qualified medical professional prior to consumption.

* Salt and pepper make excellent gluten-friendly seasoning alternatives.

** Some seasonings use proprietary blends, therefore all ingredients may not be listed.

Follow us on Facebook at "Long Doggers" or visit www.longdoggers.com

"One of the most important things in life is just really appreciating it. We only get to do this once, and not for a long time, so enjoy it."

—Kelly Slater



Gluten Friendly Menu

Indialantic 321-725-1115

Post Road 321-751-4448

Satellite Beach 321-773-5558

Palm Bay 321-951-8884

Viera 321-433-1116

Cocoa Beach 321-613-0002

LONG DOGGERS

Radically Relaxed Grill and Brew



FIRST SESSION

G.F. New England Clam Chowda'

Rich & creamy, with applewood smoked bacon, white potatoes and tender clams. The WHITE one! Cup 5.99 / Bowl 7.49

G.F. Loaded Kettle Chips

Seasoned house-fried kettle chips smothered with New Belgium Ale cheddar sauce, applewood smoked bacon, shredded cheddar, scallions, house-made pico de gallo and spicy ranch pinero. 11.99



GREEN ROOM

Spice it up! Choose Blackened, Jerked or Key Lime Pepper!
Sub SWAP Chicken for 1.00 more, Mahi or Shrimp for 4.00 more, Seasonal Catch for 6.00 more.

G.F. Surf Salad

Flame grilled chicken breast over garden-fresh field greens, English cucumbers, grape tomatoes, red cabbage & carrots, red onion, shredded cheddar and a side of balsamic vinaigrette. 13.39

G.F. Summer Salad

Flame grilled chicken breast over garden-fresh field greens, Haas avocado, grilled golden pineapple, glazed walnuts and Caribbean mango salsa. Served with honey lime dressing. 16.39

G.F. Cobb Salad

Flame grilled chicken breast over crisp Romaine, applewood smoked bacon, Haas avocado, chopped eggs, blue cheese crumbles and grape tomatoes. Served with creamy honey lime dressing. 16.79

G.F. Key Lime Salad

Key lime peppered chicken breast over garden-fresh field greens and balsamic vinaigrette, house-made pico de gallo, elote street corn salsa and shredded cheddar. Served with avocado key lime drizzle. 15.39

G.F. Caesar Salad

Flame grilled chicken breast over crisp Romaine, classic Caesar dressing, and shredded parmesan. 13.39



SIDES 3.99

G.F. Seasoned Fries

G.F. Sweet Potato Fries

G.F. Black Beans & Rice

G.F. Broccoli

G.F. Mixed Vegetables

G.F. Kettle Chips

G.F. Fried Sweet Plantains

G.F. Elote Street Corn Salsa

G.F. House-Made Slaw



PREMIUM SIDES

G.F. Small Garden Salad 5.69

G.F. Small Caesar Salad 5.69

G.F. Quinoa Power Blend 4.49



 Denotes a LOCAL FAVORITE!

* NOTICE: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

ALLERGEN WARNING: Long Doggers' menu is diverse and contains a wide variety of foods, many of which contain one of the nine major allergens: sesame, egg, soy, wheat, peanuts, tree nuts, shellfish and fish. While we have carefully reviewed our recipes to inform our guests of foods that contain a food allergen as part of the recipe, we cannot guarantee that cross-contact with other foods will not occur during preparation. At Long Doggers, the health and safety of our guests is very important to us. Prior to placing your order, please alert the manager to any food allergies. No more than 3 checks per table.



CRUSH BURGERS

Two fresh chuck burgers, crushed and seared to perfection on a gluten free bun.
Served with a small side of seasoned kettle chips and a pickle spear. **Upgrade to fries or any regular side for 2.39.**

G.F. Bacon Surf

Applewood smoked bacon, American, shredded iceberg, tomato and red onion. 15.29

G.F. Shroom 'n Swiss

Herb-roasted mushrooms, Swiss, shredded iceberg, tomato and red onion. 14.49

G.F. Hawaiian

Grilled golden pineapple, applewood smoked bacon, Swiss, shredded iceberg, tomato and red onion. 15.99

G.F. American Surf

American cheese, shredded iceberg, tomato and red onion. 13.29

G.F. Breakfast

Single crush burger, applewood smoked bacon, cheddar, hard-fried egg, shredded iceberg, tomato and red onion. 13.99

G.F. Kahuna

Sweet & smoky BBQ sauce, sautéed onions, cheddar, shredded iceberg and tomato. 13.69



SANDWICHES

Served on a gluten-free bun with a small side of kettle chips and pickle spear.
Add fries or any regular side for 2.39.

G.F. Blackened Mahi

Wild-caught fillet, shredded iceberg lettuce, tomato, red onion and spicy Cajun Remoulade sauce. 17.29
Sub Seasonal Catch for 6.00 more

G.F. Cool Ranch

Flame grilled chicken breast, applewood smoked bacon, cheddar, ranch, shredded iceberg lettuce, tomato and red onion. 16.29



MR. ZOG'S GRILL

Substitute quinoa power blend for jasmine rice in any bowl for 2.00 more.

G.F. Mahi Mango Salsa Bowl

Wild-caught grilled filet served on a bed of seasoned black beans and fresh jasmine rice, drizzled with Costa Rican Lizano sauce and topped with Caribbean mango salsa. Served with fried sweet plantains. 17.79

G.F. Tico Pico Bowl

Citrus garlic Mojo pulled chicken over seasoned black beans and fresh jasmine rice, drizzled with Costa Rican Lizano sauce, topped with house-made pico de gallo and spicy ranch pinero. Served with fried sweet plantains. 13.79
Sub Mahi or Shrimp for 4.00 more

NEW! G.F. Monster Hole Power Bowl

A seasoned blend of quinoa, garbanzo, kale and edamame, drizzled with Costa Rican Lizano served over black beans with sautéed peppers & onions, guacamole, herb roasted mushrooms and house-made pico. 12.99
Add SWAP Chicken for 3.00 more

G.F. Ahi Tuna Poke Bowl*

Ahi tuna, red onions, toasted sesame seeds and scallions tossed in Hawaiian Poke sauce over fresh jasmine rice. Served with grilled golden pineapple, fried sweet plantains and mixed vegetables. 17.79

NEW! G.F. Blackened Shrimp Lettuce Taco

Blackened shrimp in crisp artisan romaine lettuce shells with elote corn salsa, pickled red onions and spicy ranch pinero. 14.79
Make it tropical with mango salsa for .25 more

G.F. Beach Bum Meal

Flame grilled chicken breast over fresh jasmine rice with a side of steamed broccoli and fruit garnish. 12.99
Sub Mahi or Shrimp for 4.00 more
Sub Seasonal Catch for 6.00 more

